

Maple Glazed Chicken Salad

Makes: 50 Servings

50 Servings

Ingredients	Weight	Measure
Boneless Skinless Chicken Breast	200 oz	50 each
Sweet Potato Fries (MCFO4566)	125 oz	50 cup
Table Syrup	13.3 oz	1 cup
Water	4.1 oz	8 1/3 Tbsp
Italian Lettuce Blend	166 oz	100 cup
Walnuts	24 oz	6 1/4 cup
Dried Sweet Cranberries	50 oz	12 1/2 cup
Red Wine Vinaigrette (Fat Free)	50 oz	6 1/4 cup



Directions

1. Combine the Table Syrup and Water, then Whisk
2. From frozen, place the chicken breast filets on a lined (non-stick) sheet pan (17 ¾ x 25 ¾). Using a pastry brush, lightly cover the chicken with the table syrup and water mixture. Place the trays of chicken in a pre-heated, 350 °F convection oven for approximately 16-20 minutes. The internal temperature of the chicken should be greater than or equal to 165°F. When fully cooked, remove the chicken from the oven and dice.

3. Spread frozen Sweet Potato Fries evenly on a sheet pan (17 $\frac{3}{4}$ x 25 $\frac{3}{4}$). Bake in a preheated 425°F convection oven for 5-8 minutes, turning once for best results.
4. Place “ready to eat” lettuce in a Large Hotel Pan (12 $\frac{3}{4}$ x 10 $\frac{3}{4}$) and place it on the serving line. Each student entrée salad should begin with 2 Cups of lettuce.
5. Place 3 oz of diced chicken and $\frac{1}{2}$ cup sweet potato fries over lettuce
6. Top with $\frac{1}{4}$ Cup of Dried Cranberries and $\frac{1}{8}$ Cup of walnuts to the lettuce. In case of allergies, you may pre-portion the walnuts in cups with lids.
7. Serve with 2 Tablespoons of dressing.